

FIRESIDE

#BeyondTheLabel: Wine, Curated by Grape, Soil & Craft

At Fireside, wine is more than a label—it's a reflection of the land, the hands that craft it, and the way it unfolds on your palate. We have curated a selection that highlights grape variety, region, soil, and winemaking style, each chosen to complement the bold flavors of our open-fire cooking.

"Go #BeyondTheLabel Experience Wine Through Its True Essence"



#futuresayswine
www.firesideflamecraft.com

SPARKLING

Sparkling Brut 400 / 2000
 Brut Sparkling | Mineral-rich soil | Traditional method, aged on lees | Dry

Sparkling Rosé 400 / 2000
 Brut Rosé Sparkling | Granite & loamy soil | Traditional method, aged on lees | Dry & elegant

Sparkling Sweet 400 / 2000
 Moscato Sparkling | Limestone-rich soil | Light effervescence | Naturally sweet

ROSÉ

Grenache Rosé 500 / 2500
 Grenache Rosé | Well-drained, gravelly soil | Minimal intervention | Dry & floral

Sangiovese Rosé 500 / 2500
 Sangiovese Rosé | Well-drained, gravelly soil | Direct press | Crisp & fresh

RED

Cabernet Sauvignon + Sangiovese 600 / 3000
 Red Blend | Iron-rich, gravelly soil | Barrel-aged in French oak | Full-bodied

Zinfandel 600 / 3000
 Zinfandel | Clay & loamy soil | Aged in neutral oak | Juicy & fruit-forward

Syrah 600 / 3000
 Syrah | Rocky, iron-rich soil | Oak-aged | Bold & spicy

Cabernet + Siraz + Viognier 600 / 3000
 Red Blend | Volcanic & gravelly soil | Oak-aged | Structured & bold

WHITE

Chardonnay 450 / 2250
 Chardonnay-Sauvignon Blanc | Rocky alluvial soil | Stainless steel & oak aging blend | Medium-bodied

Viognier 450 / 2250
 Reserve White | Sandy loam & clay | Barrel-aged | Rich & complex

Sauvignon Blanc 450 / 2250
 Sauvignon Blanc | Schist & sandy soil | Stainless steel fermentation | Zesty & crisp